




[locked/private] notes towards a more perfect brownie



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More cooking, just notes towards the ideal brownie recipe.

Today's brownies:

- 10 tablespoons (1 1/4 sticks) unsalted butter
- 1/2 cup vanilla sugar
- 1/2 cup vanilla sugar
- 1 cup unsweetened cocoa powder (half each natural and Dutch-process)
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1 teaspoon ancho/vanilla extract
- 2 cold large eggs
- 1/2 cup white whole wheat flour

8" pan, lined with parchment.

Melt butter, mix in cocoa and sugars, add extracts and eggs, finally flour and baking powder. Beat vigorously between each step, pour into pan, bake at 325 for ~25 min.

Still trying to hit chewy-not-fudgy-not-cakey. We'll see how these are in the morning.

I want to try brownies with the King Arthur black cocoa.

TAGS: recipes

This looks like a
good idea.

...

This.

...

Little guy's not
bad.

Gotta teach RHex
to smear.

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